Peanut Butter Cookies

Meal Components: Grains

Desserts, C-14

Ingredients	50 Weight	Servings Measure	100 Servings Weight Measure		Directions
Enriched all-purpose flour	14 oz	3 1/4 cups	1 lb 12 oz	1 qt 2 1/2 cups	Combine flour, baking soda, dry milk, and salt. Reserve for step 3.
Baking soda		3/4 tsp		1 1/2 tsp	
Instant nonfat dry milk	2 1/4 oz	1 cup	4 3/4 oz	2 cups	
Salt		1/2 tsp		1 tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	2. Blend margarine or butter, peanut butter, sugar, brown sugar, eggs, and vanilla in mixer for 3 minutes on medium speed.
Peanut butter	13 1/4 oz	1 1/2 cups	1 lb 10 1/2 oz	3 cups	
Sugar	10 1/2 oz	1 1/2 cups	1 lb 5 oz	3 cups	
Brown sugar, packed	3 3/4 oz	1/2 cup	7 1/2 oz	1 cup	
Frozen whole eggs, thawed	5 1/2 oz	2/3 cup	11 oz	1 1/4 cups	
OR		OR		OR	
Fresh large eggs (see Special Ti	p)	3 each		6 each	

Peanut granules (optional)	4 3/4 oz	1 cup	9 1/2 oz	2 cups

- 3. Add dry ingredients and peanut granules (optional). Blend for 30 seconds on low speed. Blend for 30 seconds on medium speed.
- 4. Portion with level No. 40 scoop (1 ? Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans (Cookie machine may be used, but adjustments may be necessary).
- 5. Flatten cookies to approximately 2 $\frac{1}{2}$ inches in diameter.
- 6. Bake until lightly browned: Conventional oven: 350° F for 10-12 minutes. Convection oven: 300° F for 6-8 minutes. DO NOT OVERBAKE.
- 7. Cool for 1 minute. Remove from sheet pans.

Notes

Special Tip:

- For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.
- For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Serving	Yield	Volume
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ½ serving of grains/breads.	50 Servings: about 3 lb 8 ½ oz (dough)	50 Servings: about 1 quart 1 1/4 cups (dough) 50 cookies
	100 Servings: about 7 lb 1 oz (dough)	100 Servings: about 2 quarts 2 ½ cups (dough) 100 cookies

Nutrients Per Serving					
Calories	146	Saturated Fat	2 g	Iron	1 mg
Protein	4 g	Cholesterol	13 mg	Calcium	25 mg
Carbohydrate	16 g	Vitamin A	212 IU	Sodium	132 mg
Total Fat	8 g	Vitamin C		Dietary Fiber	1 g